Pumpkin Pancakes



Prep & Cook time: 40 minutes

Ingredients:

1½ cups milk

1 cup pumpkin puree

1 egg

2 tablespoons vegetable oil

2 tablespoons vinegar

2 cups all-purpose flour

3 tablespoons brown sugar

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon ground allspice

1 teaspoon ground cinnamon

½ teaspoon ground ginger

½ teaspoon salt

Chocolate chips to decorate (optional)

- 1. In a bowl, mix together the milk, pumpkin, egg, oil and vinegar. Combine the flour, brown sugar, baking powder, baking soda, allspice, cinnamon, ginger and salt in a separate bowl. Stir the dry mixture into the pumpkin mixture just enough to combine.
- 2. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter into the cookie molds. Brown on both sides and serve hot. Decorate with chocolate chips, if desired.

Halloween Trail Mix



Prep time: 5 minutes

Ingredients:

Pretzels
Bugles chips
Honeycomb cereal
Candy corn
Candy corn pumpkins
Chex Muddy Buddy Mix
M&Ms or Reese's Pieces

Other options (nuts, marshmallows, popcorn, goldfish, cheerios, chocolate chips, craisins or raisins)

Directions:

Mix together and serve. Quantities of each item can vary based on your preference and the total quantity needed. The key to a delicious looking snack is a variety of textures and shapes.

Spider Bagel Sandwich



Prep time: 5 minutes

Ingredients:

Bagels (your favorite type)
Pretzels
Raisins or chocolate chips (for eye balls)
Filling: peanut butter & jelly (or your other favorite sandwich fillings)

- 1. Spread peanut butter and jelly on the inside of the bagel.
- 2. Stick in eight pretzel legs (break pretzels in half for shorter legs).
- 3. Use raisins, candy eyeballs, chocolate chips or another edible round food for eyeballs. You can stick them on with peanut butter.

Mini Halloween Pizzas



Prep & Cook Time: 30

Ingredients:

Pillsbury Grands Biscuits
Pizza Sauce
Shredded Mozzarella Cheese
Pepperoni & black olives (or any other delicious toppings of your choosing)

- 1. Preheat oven to 400 degrees
- 2. Open the Pillsbury Biscuits. Separate out a cookie sheet, flatten each biscuit with your fingers into tiny pizza forms
- 3. Add pizza sauce and mozzarella on the top of each biscuit
- 4. Add pizza topping on the top of each biscuit in the shape of fun Halloween items such as a black olive spider or a pepperoni jack o lantern
- 5. Bake for 20-25 minutes. Let cool, eat & enjoy!

Gooey Monster Eye Cookies



Prep & Cook Time: 45 minutes

Ingredients:

1 box yellow cake mix
½ cup butter softened
½ teaspoon vanilla
8 oz cream cheese softened
1 egg
Food coloring
Powdered sugar
Candy eyeballs

- 1. Pre-heat oven to 350. Beat butter, vanilla, egg and cream cheese until fluffy.
- 2. Mix in cake mix. Divide batter into small bowls for the amount of colors you want.
- 3. Add food coloring to each individual bowl and mix until all combined.
- 4. Chill for 30 minutes.
- 5. Roll into balls and dip in a bowl of powdered sugar.
- 6. Place on greased cookie sheet and pat down a bit.
- 7. Bake at 350 for 10-12 minutes.
- 8. While warm, push eyeballs into the center or all over the cookie.